



MERLOT 2016

ETYEKI KÚRIA WINERY 

DESCRIPTION

Type of the wine: **Red, Dry**

Grape variety: **Merlot 100%**

Sugar / alcohol content: **NA g/l 14,5 %**

Terroir, vineyard: **BLOCK I**

Training system: **Guyot**

Harvest: **Hand harvested**

Technology: **Grapes harvested by hand and carefully destemmed. Fermented for 21 days on the skins; manual punching down; spontaneous malolactic fermentation. Matured for 14 months; 70% in 2-3 year-old, 30% in new Hungarian and French oak barrels (300 liters).**

Quality level: **Premium**

Temperature: **15–18 °C**

Food pairing: **Roasted and grilled meats; veal liver; semi-hard and blue cheeses and with forest fruit desserts.**

Description: **Notes of kirsch, clove, cinnamon and dark chocolate with the slight sweetness of dried cranberries. Smooth on the palate, with kirsch, black pepper, with refreshing sour cherry in the finish. Complemented by notes of vanilla, roasted walnut thanks to the aging in barrel.**

Available quantity: **2.700 BOTTLES**

Ex cellar price: **3150 HUF / 10 EUROS**

